



DESCRIPTION

What could be better than ending a winter's meal with a warm dessert? Join Carrie in her kitchen and learn how to make some scrumptious Bread Pudding with Caramel Sauce.

BREAD PUDDING

- 1 loaf of challah bread
- 3 eggs
- 3 egg yolks
- 2 cups milk
- 1 cup heavy cream
- 1/2 cup sugar
- 1 tsp vanilla

CARAMEL SAUCE

- 1 cup heavy cream
- 1 cup brown sugar
- 1/2 cup maple syrup
- 1/4 cup granulated sugar

TOOLS

- large bowl
- whisk
- heavy saucepan

DIRECTIONS

1. Preheat oven to 350 degrees. In a large bowl, whisk together the eggs, egg yolks, milk, heavy cream, sugar and vanilla.
2. Rip challah bread into chunks and add them to the bowl. Toss them around so the bread can soak in all the moisture.
3. Add it to a buttered oven proof dish (about 10x14).
4. Put it in the oven. Bake for about 40 minutes until golden.
5. While the bread pudding is baking, make the caramel sauce. In a heavy saucepan, combine heavy cream, brown sugar, maple syrup and granulated sugar.
6. Whisk over medium heat until sugar is dissolved. Then bring to a boil for about 5 minutes. Let it sit for a few minutes.

Did you know there's a free web video for this activity with step-by-step instructions?
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COOKING

COLD WEATHER: BREAD PUDDING

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7. Take bread pudding out of the oven.
8. Drizzle caramel sauce over individual servings and it's ready to eat!

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